

Wędzony Imperialny Porter Bałtycki

- Gravity **24 BLG**
- ABV **11 %**
- IBU **29**
- SRM **24.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **28.1 liter(s)**
- Total mash volume **39.8 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **28.1 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	1.02 kg (8.7%)	80 %	3
Grain	Peated 50 ppm	2.23 kg (19.1%)	81 %	4
Grain	Oats, Flaked	1 kg (8.5%)	65 %	2
Grain	Amber Malt	0.9 kg (7.7%)	75 %	43
Grain	Weyermann Caramunich 3	0.7 kg (6%)	76 %	150
Grain	Weyermann - Dehusked Carafo III	0.25 kg (2.1%)	70 %	837
Grain	Orkiszowy	5 kg (42.7%)	80 %	4
Grain	Weyermann - Melanoiden Malt	0.6 kg (5.1%)	81 %	53

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	12 %